

FOOD & BEVERAGE MENU OPTIONS

SELECTION OF FRAGRANT TEAS, DRIPOLATOR COFFEE & BISCUITS

Please tick selected item

Half Day - \$6.50pp

Served on arrival OR
Morning tea - lunch

Full Day - \$8.50pp

Served on arrival
Morning/afternoon tea - lunch

Your details

Attendee Name: _____

Company: _____

Booking Number: _____

Date: _____

DRINK OPTIONS

Please tick selected item

350ml Nippy's Juices

\$3.00 each

- Orange
- Apple
- Multifruit
- Apple/Guava
- Apple/Blackcurrant

500ml Lipton Iced Tea

\$3.00 each

- Lemon
- Mango
- Peach



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Booking Number: _____

Date: _____

MORNING/AFTERNOON TEA

Please tick selected item

\$5.50 - Individually packaged

Fruit salad

\$4.50 - Individually packaged

Cocktail Danishes

Cocktail Muffins

Brownies

Cocktail Continental Cake

Assorted Large muffin

Donut

\$3.00 - Individually packaged

Choc Mousse

125g Fleurieu Milk Yoghurt:

Mango

Mixed Berry

Honey

\$2.00 - Individually packaged

Jelly



FOOD & BEVERAGE MENU OPTIONS

Your details

Attendee Name: _____

Company: _____

Booking Number: _____

Date: _____

LG* Low gluten option available
(please advise if required)

VG Vegan

V Vegetarian

DF Dairy Free

LUNCH

Please tick selected item

BAGUETTE - \$12.00 INDIVIDUALLY WRAPPED OR

SANDWICH - \$10.50 INDIVIDUALLY WRAPPED

Chicken Schnitzel

Chicken schnitzel, lettuce,
cheese and mayo.

Swiss Ham LG*

Ham, Swiss cheese, cucumber,
tomato, lettuce and dijonaise.

Mediterranean LG*

Salami with lettuce, cheddar
cheese, roasted capsicum,
cucumber and house dried
tomato with olive tapenade and
Caesar dressing.

Tandoori Chicken LG*

Tandoori chicken, lettuce,
cheese, cucumber, roast
capsicum, Spanish onion and
mint mayo.

Plougmans LG*

Beef, cheddar cheese, house
dried tomato, pickled cucumbers
and baby spinach with onion
relish and mayo.

Tuna & Parsley LG*

Tuna mixed with Spanish onion
and parsley, lettuce, cucumber
and kewpie mayo.

Smashed Falafel & Avo VG DF

Smashed falafels and avocado
with baby spinach, tomato,
cucumber, Spanish onion with
vegan aioli.

Turkey & Cranberry LG*

Turkey, swiss cheese, lettuce,
and cucumber with cranberry,
dill cream cheese and mayo.



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Date: _____

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DF Dairy Free

LUNCH

Please tick selected item

SALAD - \$12.00 INDIVIDUALLY WRAPPED

Chicken Caesar LG

Searched chicken, egg, bacon, cos lettuce, tomato, cucumber, and parmesan cheese, served with a classic Caesar dressing.

Tandoori Chicken LG

Tandoori Chicken, baby spinach, cucumber, Spanish onion, roasted capsicum, cheese with a Green Goddess dressing.

Greek LG

Marinated fetta, olives, roasted capsicum, Spanish onion, cherry tomato, lettuce and cucumber with a Greek style lemon oil dressing.

Vietnamese Chicken LG

Vermicelli noodles, lightly coated in sesame oil, with Vietnamese chicken, julienne carrots, capsicum and spring onions, Chinese cabbage, coriander, and mint served with an Asian style sauce on the side.

Roasted Beetroot & Blood Orange LG V

Roasted beetroot and sweet potato with baby spinach, marinated fetta, mandarin segments, Spanish onion and toasted pepitas, served with a beetroot and blood orange dressing.

Dukkah Crusted Pumpkin
VG DF

Dukka crusted pumpkin, broccoli, house dried tomato, toasted pepitas, Spanish onion, and baby spinach, with a balsamic dressing on the side.

Vietnamese Tofu LG VG DF
Vermicelli noodles lightly coated in sesame oil with grilled tofu, julienne carrots, capsicum and spring onions, Chinese cabbage, coriander and mint, served with an Asian style sauce on the side.

